

Wedding Solemnisation Package

- ♥ Sumptuous menus specially prepared by our gourmet chefs
- ♥ Free flow of soft drinks & Chinese tea
- ♥ Waiver of corkage charge for hard liquor (must be sealed and duty paid)
- ♥ Complimentary 3 hours usage of Private Function Room
- ♥ Special wedding favour for your guests
- ♥ Wedding solemnisation table
- ♥ Complimentary car park coupons for up to 30% of the guaranteed attendance

Set Menu <i>*(Halal Menu upon request)</i>	Private Function Room
Chinese Set Lunch	\$828.00++ per table
Chinese Set Dinner	\$928.00++ per table

*Prices are subject to an additional Goods and Services Tax (GST) and Service Charges

*Wedding Solemnisation Package is subject to changes without prior notice.

Furama City Centre
60 Eu Tong Sen Street
Singapore 059804

Contact Us
(65) 6739 6436
banquet.citycentre@furama.com

Wedding Solemnisation Chinese Set Menu

Halal Menu available upon request

COLD DISH Combination (Choose 5 items)

百年好合大拼盘

- | | |
|---|--|
| <input type="checkbox"/> Chicken Bak Kwa | <input type="checkbox"/> Abalone Mushroom in Thai Style |
| <input type="checkbox"/> Deep Fried Crab Roll | <input type="checkbox"/> Baby Octopus |
| <input type="checkbox"/> Roast Duck | <input type="checkbox"/> Prawn Salad with Cocktail Fruit |
| <input type="checkbox"/> Seafood Roll | <input type="checkbox"/> Jelly Fish |

SOUP

- | | |
|---|--------|
| <input type="checkbox"/> Double Boiled Chicken Soup with Fresh Ginseng | 人参鸡汤 |
| <input type="checkbox"/> Double Boiled Chicken Soup with Snow Fungus | 银耳鸡汤 |
| <input type="checkbox"/> Braised Shark's Fin Soup with Shredded Chicken | 红烧鸡丝鱼翅 |

PRAWN

- | | |
|---|-------|
| <input type="checkbox"/> Stir Fried Prawns with Cashew Nuts, Celery & Dried Chili | 宫保虾球 |
| <input type="checkbox"/> Deep Fried Prawns with Wasabi | 青芥辣虾球 |
| <input type="checkbox"/> Crispy Prawns with Oats | 麦片虾球 |

DELICACIES

- | | |
|--|------------|
| <input type="checkbox"/> Braised Black / Bai Ling Mushroom with Broccoli | 冬菇/百灵菇扒西兰花 |
| <input type="checkbox"/> Braised Black / Bai Ling Mushroom with Lettuce | 冬菇/百灵菇生菜 |
| <input type="checkbox"/> Braised Black / Bai Ling Mushroom with Spinach | 冬菇/百灵菇扒菠菜 |

FISH

- | | |
|---|---------|
| <input type="checkbox"/> Steamed Sea Bass with Black Bean Sauce | 豉汁蒸金目鲈 |
| <input type="checkbox"/> Steamed Sea Bass in Hong Kong Style | 清蒸港式金目鲈 |
| <input type="checkbox"/> Steamed Sea Bass in Teochew Style | 潮州蒸金目鲈 |

CHICKEN

- | | |
|---|------|
| <input type="checkbox"/> Deep Fried Crispy Chicken with Garlic | 金蒜烧鸡 |
| <input type="checkbox"/> Deep Fried Crispy Chicken Breast with Lime | 西柠鸡脯 |
| <input type="checkbox"/> Roasted Crispy Chicken | 脆皮烧鸡 |

RICE / NOODLES

- | | |
|--|--------|
| <input type="checkbox"/> Braised Ee-Fu Noodles with Golden Mushroom | 干烧伊面 |
| <input type="checkbox"/> Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf | 八宝荷叶香饭 |
| <input type="checkbox"/> Fried Rice in "Yang Zhou" Style | 扬州炒饭 |

DESSERT

- | | |
|---|---------|
| <input type="checkbox"/> Chilled Cream of Sago with Honeydew Melon | 蜜瓜西米露 |
| <input type="checkbox"/> Almond Beancurd with Longan | 龙眼杏仁豆腐 |
| <input type="checkbox"/> Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds | 莲子百合红豆沙 |